



PUMPKIN CRUMBLES



Pumpkin / Bigarreau Cherry / Poppy Seed

Plain cake base

- > Butter 225 g
- > Eggs 300 g
- > Icing sugar 250 g
- > Type 45 flour 300 g
- > Baking powder 10 g

Crumble mix

- > Type 45 flour 100 g
- > Butter 80 g
- > Brown sugar 100 g
- > Ground almonds 100 g
- > Fine salt 2 g

Candied fruit and pumpkin cakes (makes 28)

- > Plain cake mixture 200 g
- > Pumpkin purée 75 g
- > **Candied red watermelon cubes 70 g**
- > **Candied red bigarreau cherries 50 g**
- > Spice mix of pepper, cloves, nutmeg, cinnamon and ginger 1.5 g
- > Blue poppy seeds, to taste
- > Roasted pumpkin seeds, to taste

1 > Cake batter

- ! Cream together the butter and the icing sugar using the beater blade in the mixer.
- ! Sieve together the flour and the baking powder then add the eggs.
- ! Mix the mixture until you obtain an even consistency.
- ! Chill in the refrigerator

2 > Crumble mix

- ! Mix all the ingredients together in a mixer using a beater blade until you obtain small chunks. Remove and chill in the refrigerator.
- ! Shape the crumble into chunks.

3 > Pumpkin and candied fruit cakes

- ! Gently fold the pumpkin purée into the cake mixture, add the spice mix and candied red watermelon cubes.
- ! Mix the mixture until you obtain an even consistency.
- ! Spoon into a piping bag without a nozzle and chill in the refrigerator.



4 > Assembling the crumble cakes

- ! Pour the cake batter into cake moulds, top with the crumble chunks and then sprinkle with the poppy seeds and roasted pumpkin seeds.

5 > Baking

- ! Start baking the cakes in a fan-assisted oven preheated to 180°C (5 minutes) and then reduce to 150°C for the final 4 minutes.
- ! Leave the Crumble Cakes to cool down completely before removing from the moulds.

The little extras of candied fruit



- ! *The touch of colour makes a vibrant contrast to the poppy seeds.*
- ! *The salted pumpkin mix pleasantly balances out the sweetness.*





ASIAN DELIGHTS



Shiso / Orange Paste / Miso Yuzu

Plain cake base

- > Butter 225 g
- > Eggs 300 g
- > Icing sugar 250 g
- > Type 45 flour 300 g
- > Baking powder 10 g

Crumble mix

- > Type 45 flour 100 g
- > Butter 80 g
- > Brown sugar 100 g
- > Ground almonds 100 g
- > Fine salt 2 g

Orange & Miso Yuzu Cakes (makes 5)

- > Plain cake mixture 300 g
- > Miso Yuzu 60 g
- > **Candied orange paste 100 g**
- > **Candied green bigarreau cherries 80 g**
- > Green shiso 5 g
- > Purple shiso 5 g

Pumpkin and candied fruit cakes

- > **Candied orange paste, to taste**
- > **Candied green bigarreau cherries, to taste**

1 > Cake batter

- ▮ Cream together the butter and the icing sugar using the beater blade in the mixer.
- ▮ Sieve together the flour and the baking powder then add the eggs.
- ▮ Mix the mixture until you obtain an even consistency.
- ▮ Chill in the refrigerator

2 > Crumble mix

- ▮ Mix all the ingredients together in a mixer using a beater blade until you obtain small chunks. Remove and chill in the refrigerator until needed.
- ▮ Shape the crumble into chunks of varying sizes.

3 > Pumpkin and candied fruit cakes

- ▮ Gently mix the shiso yuzu into the cake mixture, then add the two types of shiso and the different candied fruits.
- ▮ Mix the mixture until you obtain an even consistency.
- ▮ Spoon into a piping bag without a nozzle and chill in the refrigerator.

4 > Assembling the crumble cakes

- ▮ Spoon the mixture into paper cases in a muffin tray and top with the crumble chunks.



5 > Baking

- ▮ Start cooking the cakes in a fan-assisted oven preheated to 180° C for 6 minutes and reduce to 150° C for the end of cooking.
- ▮ Leave the Asian Delights to cool completely before removing from the paper cases.

5 > Finishing

- ▮ Decorate the Asian Delights with bigarreau cherries and the orange paste rolled into small balls.

The little extras of candied fruit



- ▮ *The orange paste brings texture, looks eye-catching and adds flavour to your otherwise unflavoured batter.*
- ▮ *As a decoration, you can be very imaginative.*





OLD FASHIONED CAKE



Cocktail of candied fruit & whisky

Plain cake base

- > Butter 225 g
- > Eggs 300 g
- > Icing sugar 250 g
- > Type 45 flour 300 g
- > Baking powder 10 g

Crumble mix

- > Type 45 flour 100 g
- > Butter 80 g
- > Brown sugar 100 g
- > Ground almonds 100 g
- > Fine salt 2 g

Old fashioned cakes (2 12 cm x 12 cm tins)

- > Plain cake mixture 500 g
- > **Candied angelica 40 g**
- > **Candied figs 70 g**
- > **Candied green bigarreau cherries 50 g**
- > **Candied red bigarreau cherries 50 g**
- > **Candied ginger slices 30 g**
- > **Candied kiwi fruit slices 35 g**
- > **Candied pineapple slices 50 g**
- > **Whole candied apricots 75 g**
- > Whisky 50 g

Finishing

- > **Candied angelica, to taste**
- > **Candied figs, to taste**
- > **Candied green bigarreau cherries, to taste**
- > **Candied red bigarreau cherries, to taste**
- > **Candied ginger slices, to taste**
- > **Candied kiwi fruit slices, to taste**
- > **Candied pineapple slices, to taste**

1 > Cake batter

- ! Cream together the butter and the icing sugar using the beater blade in the mixer.
- ! Sieve together the flour and the baking powder then add the eggs.
- ! Mix the mixture until you obtain an even consistency.
- ! Chill in the refrigerator

2 > Crumble mix

- ! Mix all the ingredients together in a mixer using a beater blade until you obtain small chunks.
- ! Remove and chill in the refrigerator until needed.
- ! Shape the crumble into chunks.

3 > Pumpkin and candied fruit cakes

- ! Chop the different fruits into big chunks.
- ! Leave all the candied fruits to macerate in the whisky for 30 minutes.
- ! Carefully mix the macerated candied fruits into the cake mixture until you obtain an even consistency.
- ! Spoon into a piping bag without a nozzle and chill in the refrigerator.

4 > Assembling the crumblecakes

- ! Spoon the batter into 12 cm x 12 cm tins and top with the crumble mix.



5 > Baking

- ! Start cooking the cakes in a fan-assisted oven preheated to 180°C for 10 minutes and reduce to 150°C for the final 35 minutes.
- ! Remove from the tins when cooled down completely.

6 > Finishing

- ! Decorate the Crumble Cakes with all the whole candied fruits used as ingredients in the Old Fashioned Crumble Cakes.
- ! You might want to decorate only half the cake so the crumble topping can still be seen.

The little extras of candied fruit



- ! A colourful and easy-to-make decoration that is stable even without a glaze (organo- and microbiological stability).





COCO & CO



Lemon / Citron / Raspberry

Coconut, Raspberry and Lime Crumble Cake (four 8 cm x 8 cm squares)

- > Butter 100 g
- > Caster sugar 75 g
- > Eggs 100 g
- > Type 55 flour 40 g
- > Corn flour 15 g
- > Baking powder 2 g
- > Ground almonds 75 g
- > Desiccated coconut 75 g
- > Zest of 3 limes
- > Coconut pulp 50 g
- > **Candied citron peel cubes 30 g**
- > **Candied lemon peel cubes 30 g**
- > Lime juice 10 g

Crumble mix

- > Type 45 flour 100 g
- > Butter 80 g
- > Brown sugar 100 g
- > Ground almonds 100 g
- > Fine salt 2 g

Raspberry marmalade

- > Raspberry pulp 65 g
- > **Raspberry nuggets 40 g**
- > Pectin NH 7 g
- > Caster sugar 50 g
- > Lime juice 7 g

Finishing

- > **Candied citron peel cubes, to taste**
- > **Candied lemon peel cubes, to taste**
- > **Aptunion raspberry nuggets, to taste**
- > Neutral glaze, to taste
- > Lime zest, to taste

1 > Coconut & Lime Cakes

- Beat together the butter and sugar then add the eggs (at room temperature) followed by the flour, baking powder and corn flour all sieved together.
- Carefully mix all the ingredients and then add the ground almonds, desiccated coconut, lime zest, candied citron and lemon cubes, lime juice and lastly the coconut pulp.
- Spoon a small portion of the batter into small flexipan cake moulds.
- Insert a small baton of raspberry marmalade and cover with more cake batter.
- Bake at 180°C.

2 > Crumble mix

- Mix all the ingredients together in a mixer using a beater blade until you obtain small chunks. Remove and chill in the refrigerator.
- Shape the crumble into chunks.

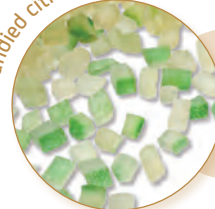
3 > Raspberry marmalade

- Heat up all of the raspberry pulp.
- When it reaches around 40°C add the sugar and pectin NH.
- Bring to the boil and cook for 1 minute and then add the lemon juice and raspberry nuggets.
- Mix well, pour into a baking tray to a depth of 1 centimetre and chill in the refrigerator.
- Once the mixture is set, cut the marmalade into four even rectangles.

4 > Assembling the crumble cakes

- Spoon half of the batter into 8 cm square cake tins, press the marmalade rectangles into the mixtures, pour over the remaining batter and top with the crumble mix.

Candied citron peel cubes



Candied lemon peel cubes



Raspberry nuggets



5 > Baking

- Start cooking the cakes in a fan-assisted oven preheated to 180°C for 10 minutes and reduce to 150°C to finish.
- Remove from the tins when cooled down completely.

6 > Finishing

- Melt the neutral glaze. Evenly distribute the candied citrus peel cubes over each Coco & Co Crumble Cake, lightly brush with the neutral glaze and sprinkle the raspberry nuggets on top.
- Grate some lime zest over the top to garnish.

The little extras of candied fruit



- The different sorts of candied citrus bring intense flavour without being acidic.





CHOCOLAMARENAS



Amarena Cherry / Chocolate

Chocolate cake base

- > Eggs 360 g
- > Caster sugar 500 g
- > Melted butter 145 g
- > Cocoa powder 90 g
- > Type 45 flour 260 g
- > Baking powder 7 g
- > Double cream 215 g
- > Dark 70% chocolate (broken into small pieces) 125 g
- > Fine salt 3 g

Crumble mix

- > Type 45 flour 100 g
- > Butter 80 g
- > Brown sugar 100 g
- > Ground almonds 100 g
- > Fine salt 2 g

Caramelised pistachios

- > Pistachios 50 g
- > Caster sugar 50 g

Chocolamarena Crumble Cakes (4 rhomboids)

- > Chocolate cake mixture 450 g
- > **Amarena cherries (in juice) 125 g**
- > Reduced amarena juice 50 g
- > Caramelised pistachios 50 g

Finishing

- > **Amarena cherries, to taste**
- > Caramelised pistachios, to taste
- > Neutral glaze, to taste

1 > Chocolate cake mix

- ▮ Mix together the eggs, sugar, salt and double cream.
- ▮ Sieve together the flour, cocoa powder and baking powder.
- ▮ Next add the mixed flour, cocoa and baking powder to the wet mixture.
- ▮ Add the melted butter and finally the dark 70% chocolate broken into small pieces.
- ▮ Mix the mixture until you obtain an even consistency.
- ▮ Chill in the refrigerator

2 > Crumble mix

- ▮ Mix together all the ingredients in a mixer using a beater blade until you obtain small chunks. Remove and chill in the refrigerator until needed.
- ▮ Shape the crumble into chunks of varying sizes.

3 > Caramelised pistachios

- ▮ Pour the sugar into a non-stick pan and heat to boiling point until you obtain a golden caramel.
- ▮ Add the whole pistachios and coat them in the caramel, cooking until the nuts are nicely caramelised.
- ▮ Leave to chill in a cool, dry place.

4 > Chocolamarena cake batter

- ▮ Fold in the amarena cherries and the reduced amarena juice into the chocolate cake mixture.
- ▮ Add the caramelised pistachios crushed into small pieces.
- ▮ Mix the mixture until you obtain an even consistency.
- ▮ Spoon into a piping bag fitted with a round nozzle and chill in the refrigerator.

Amarena cherries



5 > Assembling the crumble cakes

- ▮ Spoon the batter into four rhomboid moulds (L: 12 cm, W: 4 cm, H: 4 cm) and sprinkle the crumble mix over the top.

6 > Baking

- ▮ Bake in an oven preheated to 150°C.
- ▮ Turn out the crumble cakes onto a wire rack. Leave to cool.

7 > Finishing

- ▮ Melt the neutral glaze. Evenly distribute three amarena cherries on each Crumble Cake, lightly brush with the neutral glaze and top with more caramelised pistachios.

The little extras of candied fruit



- ▮ **The amarena cherry adds crunch and balances out the acidity and fruitiness of the cherries.**

